

# Set Menu

Served to share for large sit down dinners  
Priced at \$54pp for 2 courses or \$59pp for 3 courses

## While you wait

Sourdough & marinated olives GFO/DF  
Korean Fried Chicken, kimchi mayo GF  
Shiitake Arancini, japanese mayo GF  
Tofu, sticky soy GF/DF

## Main Event

Choose 2 of the following proteins:

Braised lamb shoulder- roast onion, capsicum, mint  
yoghurt GF

Chicken Marbella - Black rice, olive, prune, capers  
GF/DF

Flank Steak - watercress, red wine jus GF/DF

Pan fried market fish- Yellow curry sauce, seasonal greens  
GF/DF



## Served with:

Broccoli Salad - Kale, roasted red onion, pumpkin seeds, almonds, pomegranate molasses, lemon tahini dressing GF/V

Honey roasted root vegetables GF/DFO

Crispy miso roast potato's GF/DF

Mint yoghurt and gravy to accompany

## To Finish

Chocolate brownie with Strawberry cheesecake cream & berry coulis GF

